

MARIO DEL CONTE

SANGIOVESE PUGLIA I.G.T.

Wine type: Red wine
Grapes: Sangiovese

Appellation: Puglia IGT

Production area: Apulia, Italy

Bottle size: 750 ml

Serving temp.: 18 - 20° C

Alcohol content: 12% Vol.

Colour: Ruby red colour.

Fragrance: Fruity bouquet with nuances of plum and sweet spices.

Well balanced with a pleasant fruity taste.

Pairing: It is ideal with spicy food, smoked meat and savory cold cuts.

VINIFICATION:

After harvest, grapes are destemmed and crushed. The fermentation process takes place at controlled temperature over a period of 8-10 days and it's characterized by scheduled pump-overs. The subsequential malolactic fermentation takes place in stainless steel tanks after racking. Once fermented and racked the wine is stored in temperature-controlled stainless steel tanks until bottling.

